

13 Different Ways to Use Your Saucepan

[Saucepans](#) are an important kitchen utensil that can be found in all kitchens.

The usual form of the saucepan is round, with high sides and a long handle, and a close-fitting lid. Its surface area is normally small compared to its height, allowing heat to be equally spread through the liquid in the pan . It can come in numerous sizes, though commonly you'll see 2-3 quart saucepans.

Most saucepans are available in a kind of materials, ranging from stainless aluminum and steel to copper and coated metals. Nearly every person who has a kitchen has as a minimum one saucepan in their assets.

With sauce pans, you will be prepared to use them for almost anything and all in your kitchen.

1. Make Soups
2. Make Stew
3. Boiling Egg
4. Make Tea
5. Prepared Sauces
6. Boiling milk
7. Cook gravies
8. Make Custard
9. Cook mashed potatoes
10. Boiling vegetables
11. Prepared pasta
12. Baking Cakes
13. Make rice

1. Making Soups

A "[sauce-pan](#)" is similar to a stock pot. It allows heat equally. It allows heat to be transmitted from the source more rapidly and unswervingly. Leaving the lid on the wall causes liquid to vaporize faster. This will raise the taste and thickness of the soup. Through the cooking procedure when you leave the lid on, you don't have to scald calories and have your soup flavor more nicely sweet-smelling.

2. Making Stews

You can use a usual pan to make stews, but if your stew is very liquid, you'd well blend it infrequently. It only took me 45 minutes to make delightful stew.

3. Boiling Egg

Put the eggs in one layer in a pan and cover with cold water by 1 to 2 inches. Heat above high heat until the water approaches a regular boil, cover the pan with a lid, cook for 30 seconds then take away fully from the heat and let stand for 12 minutes.

4. Make Tea

Small sauce pans, 1 to 2 quarts in volume, are perfect for boiling water for tea. You'll want to look for heavyweight manufacture of stainless steel, enameled cast iron, or nonstick with a tri-ply base to help a quick boil.

5. Prepared Sauces

Pans are generally used for making sauces. The reasonable hollowness of a saucepan also makes it impeccable for condensing sauces .use a 1 1/2-quart saucepan, and melt butter over low heat. Mix in flour, salt, and pepper. Cook over medium heat, blending continuously, till mixture is smooth and foamy; take out from the heat. Slowly mix in milk. Heat to boiling, mixing continuously; boil and blend for 1 minute.

6. Boiling Milk

You can easily boil milk using a tiny sauce-pan. Milk pans are small, reaching in space from 6 ounces to 60 ounces.

7. Cook gravies

A [sauce pan](#) is any type of pan most generally used for gravy. Keep the drippings in a pan on medium-high heat. If using pan drippings from a roast, put them in a saucepan with all the bits and pieces. Increase the stock, and with the support of a wooden spoon, mixing well, take out all the bits and pieces that could be fixed to the end of the pan. Get the mixture to a boil, continuously rubbing to release the drippings from the pan. Mix the flour mixture into the pan and get to a boil. Boil for about 5 minutes to condense and thicken the sauce. 8.

Make Custard

A large sauce pan is used for making custard. Blend sugar and cornstarch in a large pan. Put egg yolks and beat to string; then slowly beat in milk. Cook over medium-low heat, moving continually, till the custard thickens to the uniformity of thick cream, about 25 minutes.

9. Cook mashed potatoes

Put the potatoes in a medium sauce-pan, and then include enough water to just cover them. Add a tablespoon of salt, and then get the potatoes to a boil over high heat. Decrease the heat to keep the water at a moderate regular boil, and stay cooking for 25 minutes.

10. Boiling Vegetables

A large sauce pan is used for boiling vegetables. Wash vegetables and cut them into pieces about the same size. Put vegetables in a pan, and add sufficient salted water to cover. Place lid on pan, get to the boil as rapidly as possible, decrease heat and boil moderately till warm when tested with a pin, point of a knife, or fork.

11. Prepare pasta

Fill a large saucepan with water, place the lid on and take to a boil over high heat. Add a good nip of sea salt. Once the water is boiling, mix in the pasta. It's prepared when it's soft and sufficient to eat, but still has a bit of bite. Ditch the pasta in a strainer over the sink. Now it's prepared to mix through your desired sauce .

12. Baking Cakes

Place the pan holding the cake batter into a 350-degree preheated oven. Bake for 30 to 40 minutes, dependent on the hollowness or depth of your pan. Shallower saucepans will take minimum baking time whereas deeper ones will take more.

13. Cook Rice

In a medium pan over medium heat, add water to a boil. put rice, butter, and salt. Take the pan back to a bubble then lower heat and cook, covered, for 18 minutes, or till rice is soft and water is absorbed. Take away from heat and let sit, covered, 5 minutes, then fluff with a fork and serve

Conclusion

Whether you select to use a saucepan, you'll avail of its many uses and flexibility. It can rapidly become one of your most used kitchen utensils and allow you to make so many delicious dishes from custard to consommé. When choosing a saucepan, make sure to find something well-made that can stand up to repeat use.

